

THE GEORGE of Stamford

THE GARDEN ROOM

'TO BEGIN'

Atlantic Prawn and King Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Queenie Scallops – chilli butter, samphire	£23
Prime Beef Fillet Carpaccio – parmesan, Worcestershire sauce dressing, capers	£23
Half Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce	£37
Portobello Mushroom and Black Truffle Parfait – watercress, sourdough crisp	£20
Porlock Bay Pacific Oysters – chilli vinegar mignonette	1 – £4.50 6 – £26
Gruyère Cheese Fritters – Quince jelly	£20
Chicken Liver Paté – cumberland jelly, sourdough crisps	£21
Salmon and Spring Onion Fish Cake – sorrel sauce	£20
French Onion Soup – gruyère croutons	£12
Smoked Salmon from 'The Severn & Wye Smokery' and Gravadlax – dill crème fraîche, brown bread and butter	£24.25
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£21

FISH AND SHELLFISH

Sea Bass Pan-fried – panaché of vegetables, beurre blanc	£29.50
Lobster Benedict – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin	£39
Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£27.25
Smoked Salmon from 'The Severn & Wye Smokery' and Gravadlax – dill crème fraîche, brown bread and butter, green leaf salad	£37
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£29.50
Battered Haddock and Chips – 'House' triple cooked hand-cut chips, thick or 'frites', tartare sauce, mushy or garden peas	£28.25
Porlock Bay Pacific Oysters – chilli vinegar mignonette	12 – £50
Salmon and Spring Onion Fish Cake – sorrel sauce	£27
Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce – basmati rice, steamed spinach	Whole £75 Half £45
Grand Brittany Platter – half lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles, crevettes, langoustines, Marie Rose prawns, scallops – green salad	£100 for two to share or go it alone!

SALADS

Warm Chicken – char-grilled organic corn-fed chicken breast, crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, raspberry vinegar dressing	£27.25
Caesar – cos lettuce, crispy bacon, Parmesan, croutons, anchovy, Caesar dressing	£21
– sautéed Organic Corn-Fed Chicken Breast	£28
– chargrilled sliced Sirloin Steak	£28
– pan-fried Fillet of Salmon	£28
Roast Beetroot and Driftwood Goat's Cheese – radicchio, pomegranate, walnut, raspberry vinaigrette	£26

MEAT

Sauteed Venison, Sweet Chestnut Meatballs – pommes mousseline, marsala wine sauce	£28
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£27.25
Organic Corn-fed Chicken Breast, Lemon and Rosemary Butter-fried, Butterflied – frites or basmati rice, watercress, lemon beurre blanc	£26
Chargrilled Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, thick or 'frites', Béarnaise or green peppercorn sauce	Fillet 8oz – £46.25 Sirloin 10oz – £38.75
Minute Steak – gem salad, tarragon, French dressing	£26
Braised Beef Cheek – horseradish mash, red wine gravy	£31
Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon	£33.50
The George's aged-sirloin Beef Burger – crispy pancetta, grilled Oglesfield cheese, dill pickle, 'House' triple cooked hand-cut chips	£28.25
Grilled Lamb Cutlets – boulangère potato, red wine sauce, mint jelly	£33.50

PASTA

Spaghetti al'Aragosta – half lobster, fine spaghetti, fresh plum cherry tomatoes, lobster oil, chilli	£38
Wild Mushroom and Chive Risotto – parmesan crisps	£23
– sautéed Organic Corn-Fed Chicken Breast	£30
– chargrilled sliced Sirloin Steak	£33
Pappardelle Caponata – Mediterranean vegetables, capers	£26
– sautéed Organic Corn-Fed Chicken Breast	£33
– chargrilled sliced Sirloin Steak	£36
Roast Muscat Pumpkin Gnocchi – sage butter, pine nuts, Parmesan	£21
– sautéed Organic Corn-Fed Chicken Breast	£28
– chargrilled sliced Sirloin Steak	£31
Penne Arrabiatta – tomato basil chilli sauce	£21

ACCOMPANYING VEGETABLES AND SIDE SALADS

Fine French Beans – sautéed shallots, Lilliput caper butter	£6
Buttered Petit Pois, Baby Broad Beans – minted	
Spinach – steamed, buttered, nutmeg	
House Triple Cooked Thick Cut Chips or Frites	
New Potatoes – butter roasted, pancetta, sour cream	
Isle of Wight Tomatoes – basil, shallot, extra virgin olive oil	
Blakeney Baby Leaf Salad – organic walnut oil, raspberry vinegar	
Italian Wild Rocket – shaved 18 month Parmesan, balsamic vinaigrette	

Please advise The Team of any **food allergies**
Gratuities are at your discretion